

1. (currently amended) A method for the selective separation of volatile flavorings from monophasic, (semi)liquid starting materials having a fat content or ~~and/or~~ oil content  $\leq 20\%$  by weight, wherein the method ~~characterized in that it is~~ carried out using compressed C<sub>2</sub>-C<sub>4</sub>-hydrocarbons.

2. (currently amended) The method as claimed in claim 1, ~~characterized in that it is carried out at~~ conducted at a temperature ~~temperatures~~ of  $\leq 70^{\circ}\text{C}$  and at a ~~at pressures~~ of  $< 50 \text{ MPa}$ .

3. (currently amended) The method as claimed in claim 2, wherein ~~characterized in that~~ the temperature is set at 20 to  $35^{\circ}\text{C}$  and the pressure at 0.5 to 10 MPa.

4. (currently amended) The method as claimed in claim 1, wherein one ~~of claims 1 to 3, characterized in that~~ compressed ethane, propane, butane or mixtures thereof are used.

5. (currently amended) The method as claimed in claim 1, wherein one ~~of claims 1 to 4, characterized in that~~ ~~entrainers such as dimethyl ether or alcohols are~~ an entrainer is added to the compressed hydrocarbon ~~hydrocarbon, preferably in~~ amounts of 0.5 to 50% ~~by weight~~.

6. (currently amended) The method of claim 1 ~~that as claimed in one of claims 1 to 5, characterized in that~~ it is carried out continuously.

7. (currently amended) The method of claim 1, wherein the ~~as claimed in one of claims 1 to 6, characterized in that~~ starting materials having a liquid content of  $\geq 10\%$  by weight ~~weight, and in particular pastes, purees, sludges, pressing residues and filtration residues, and also aqueous and/or alcoholic liquids are used.~~

8. (currently amended) The method as claimed in claim 7, wherein ~~characterized in that~~ juices and juices, waters alcoholic drinks or spirits are used ~~produced in fruit and vegetable processing, such as luter waters and condenser waters, alcoholic drinks and spirits, such as wine, beer and champagne and also brandies are used.~~

9. (currently amended) The method as claimed in claim 1, wherein one ~~of claims 1 to 8, characterized in that~~ natural, nature-identical or ~~and/or~~ synthetic flavorings are obtained.

10. (currently amended) The method as claimed in claim 1, wherein one ~~of claims 1 to 9, characterized in that~~ the flavorings are ~~obtained in liquid or~~ in liquid, pasty form, or as powder form.

11. (currently amended) The method as claimed in claim 1, wherein one  
~~of claims 1 to 10, characterized in that~~ the flavorings are finally dissolved dissolved,  
~~preferably in alcohol.~~

12. (currently amended) The method as claimed in claim 1, wherein one  
~~of claims 1 to 11, characterized in that~~ the starting material is obtained in at least one  
of a dearomatized or and/or deodorized state.

13. (currently amended) The method as claimed in claim 1, one of claims  
~~1 to 12, characterized in that it is carried out in a separation column column,~~  
~~preferably by the countercurrent principle, or in another pressure vessel.~~

14. (currently amended) The method as claimed in claim 13, wherein  
~~characterized in that~~ the separation column is coupled to a separator, and the extracted  
flavorings are preferably separated by at least one of pressure reduction or and/or  
temperature elevation.

15. (currently amended) The method as claimed in claim 13, wherein one  
~~of claims 13 or 14, characterized in that~~ the hydrocarbons are recirculated.

16. (new) The method of claim 5, wherein the entrainer is added in an  
amount of from 0.5 to 50% by weight.

17. (new) The method of claim 5, wherein said entrainer is dimethyl ether or an alcohol.

18. (new) The method of claim 16, wherein said entrainer is dimethyl ether or an alcohol.

19. (new) The method of claim 7 wherein said starting materials are pastes, purees, sludges, pressing residues, filtration residues, an aqueous liquid or an alcoholic liquid.

20. (new) The method as claimed in claim 14, wherein the hydrocarbons are recirculated.